

GEWURZTRAMINER

a) Flavours of Gewurztraminer

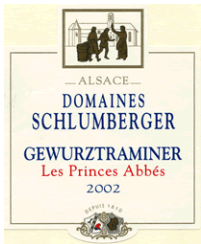
Gewurztraminer is a **highly aromatic white grape variety**. Ripe, concentrated, Gewürztraminer tastes like no other grape. Its perfumes mainly consist of freshly plucked tea roses, lychees, cinnamon, orange blossom and citrus peel, tea and bergamot as well as honeysuckle.

Gewurztraminer is **not the easiest grape to grow** or handle. Its perfume is its greatest value but it must have enough structure to back it up. It also seems to offer exceptions to the rule that white wines need high acidity in order to age well.



b) Premium Gewurztraminer Regions

- ◆ **Alsace, France.** In Alsace, Gewurztraminer is a major grape variety which makes flamboyant **half-dry wines** full of personality, plus extraordinary **late harvest wines**. The Alsace terroir gives to Gewurztraminer a range of gripping flavours, a finesse, and a complexity not seen elsewhere. They also have a massive fruitiness sometimes mistaken for sweetness, but most of Alsace Gewurztraminers are dry or nearly so (unless a late harvest wine like a vendange tardive is being made).



🍷 Discover the pleasure of Gewurztraminer through [Domaine Schlumberger Gewurztraminer Les Princes Abbés](#).

- ◆ **New Zealand's** cool but sunny climate seems to offer perfect conditions to grow Gewurztraminer. However, the wine being difficult to sell, the planting of the variety has considerably decreased. Style-wise Gewurztraminer is the direct opposite of New Zealand's star grape, Sauvignon Blanc. If customers seem ready to accept the high acidity of Sauvignon, they seem more reluctant to embrace Gewurztraminer's low acidity. Consequently, acidification is quite common in New Zealand Gewurztraminer.



Gewurztraminer Key Facts

Moderate climate: Lychees, cinnamon, orange blossom, citrus peel, tee, honeysuckle